

to start

fresh soup	4.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	14.95
homemade fresh egg pappardelle with slow cooked scotch beef shin ragu, shaved parmesan & parsley	10.95
grilled fillet of mackerel with shaved pear, fennel & radish salad, capers, dill & natural yoghurt with lemon	9.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	10.95
salad of fresh burrata cheese & oven roasted harlequin pumpkin with toasted seeds, honey, orange & mint	10.95
citrus cured salmon gravadlax with salad of roasted baby beets, watercress, orange & shaved fennel with a sweet mustard & honey dressing	9.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	10.95
crisp fried scotch egg with black pudding & pancetta, granny smith apple & watercress	9.95

to follow

oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	19.95
roast fillet of wild Shetland halibut with braised puy lentils, creamed cauliflower & pan fried italian sausage with wild mushrooms, garlic & thyme	25.95
linguine with hand dived king scallops, king prawns & oven roasted cherry tomatoes with garlic & chilli olive oil	22.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	24.95
calves liver 'veneziana' cooked with sweet fried onions, lemon & sage, crisp golden parmesan polenta & pancetta rashers	24.95
steamed fillet of wild bass with spring onion, ginger & soy, oriental shrimp salad of cashew & shallot with crispy coriander & steamed jasmine rice	26.95
parmesan crusted parsnip fritters with artichoke & spinach salad, soft poached egg & pomme puree with arran mustard	13.95
10oz Scotch rib eye steak with stir fry of wild mushrooms & shallots, cepe puree & crisp fried polenta with parmesan & truffle oil	30.95